

COMPOSITION TO BE USED IN MOUTH

Patent number: JP1165346 (A)

Publication date: 1989-06-29

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Classification:


- **International:** **A23G1/00; A23G1/30; A23G3/00; A23G3/34; A23G4/00; A23L1/03; A23L1/22; A23L1/307; A23L2/52; A23G1/00; A23G1/30; A23G3/00; A23G3/34; A23G4/00; A23L1/03; A23L1/22; A23L1/307; A23L2/52;** (IPC1-7): A23G1/00; A23G3/00; A23G3/30; A23L1/03; A23L1/22; A23L1/307; A23L2/26


- **European:**

Application number: JP19880278304 19881102

Priority number(s): JP19880278304 19881102

Also published as:

 JP4026817 (B)

 JP1750393 (C)

Abstract of **JP 1165346 (A)**

PURPOSE:To provide the title composition such as sweetener, food, drink or medicine and composed mainly of essentially non-hygroscopic anhydrous crystalline maltitol or a honey-containing crystal containing the maltitol. **CONSTITUTION:**An essentially non-hygroscopic anhydrous crystalline maltitol can be easily crystallized by adding a high-purity anhydrous crystalline maltitol or a honey-containing crystal containing anhydrous crystalline maltitol having relatively low purity to a supersaturated solution of maltitol. The obtained anhydrous crystalline maltitol or a honey-containing crystal used as a raw material is optionally mixed with a diluent, excipient, binder, etc., and formed in the form of powder, granule, rod, sphere, tablet, plate, cube, etc. The product can be used as a food, drink, sweetener or other composition to be used in the mouth.

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